



**Joint Culinary Center of Excellence
(JCCoE)**

**US Army Quartermaster School
Exit Brief**

**Food Management Assistance Team
(FMAT)**

Visit to Fort Anywhere, US

**Installation Mar Date ent Command
Any region**



Team Members

Army Center of Excellence, Subsistence (ACES)

- CW4 Ellen M. Magras, Chief, Management Assistance Visit
- SGM Michael A. Dixon, Chief, Food Operations Management NCO
- MSG Randy Hill, Senior, Food Operations Management NCO
- Mr. Ronald Bellamy, Food Service Systems Analyst
- Mr. Wardell Carey, Facilities and Equipment Division

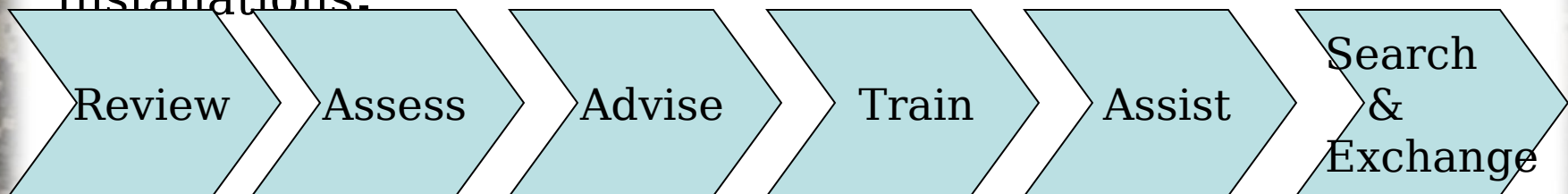
IMCOM-Regional Food Program Manager Office

- Mr. IMCOM, Regional Food Program Manager



Mission & Objectives

- Render assistance in raising the quality of food service, achieve economy, and increase effectiveness of the Army Food Program.
- Ensure regulatory policies and procedures are uniformly applied to the Installation Food Service Program.
- Participate actively in an advisory and training capacity in the operation of the Installation Food Program.
- Record observations and recommendations to assist in improving the Installation Food Program and meeting the standards of the Army Food Program.
- Exchange, search for, and collect new ideas regarding food service for possible adoption and dissemination to all Installations.



Not an Inspection
Team!



Focus Areas

Food Service Analyst	Senior Food Operations NCO
Food Program Management Special/Training Programs Dining Facility Utilization Subsistence Prime Vendor Major Subordinate Command Advisory Support Account Status Army Food Management Information System (AFMIS) Contract Development & Surveillance	Administration ARIMS AFMIS Account Management Inventory Management Food Protection and Sanitation Support Agencies Food Preparation & Service Menu Standards Operational Rations Subsistence Prime Vendor 92G Personnel Major Subordinate Command Advisory Support Training Diner Satisfaction



Focus Areas

Facilities and Equipment Specialist

Dining Facility Infrastructure
MCA/Major Renovation projects
Food Service Equipment
Food Service Equipment Replacement Record
in AFMIS
Food Service Equipment Annual Budget
Field Feeding Equipment Issues/Concerns
Dining Facility Modernization Plan
Development
Maintenance Request Registers
Food Service Equipment training
Energy Conservation



Administration of the Program

- List your areas of concern here
- For example:
 - Food Program Management Office (FPMO)
 - Not properly staffed -Does not have a Systems Administrator (SA)
 - Mid Year Financial Reviews not conducted



Dining Facility Operations Account Status

- FY09 closed out at \$50,000 -1% under spent
- No FLIPL needed for FY09
- Current Account Status as of date is \$
- No Validation and Analysis on file FY09



Food Preparation and

➤ Army Menu Standards

- Dry Cereal not IAW DA PAM 30-22, paragraph 3-70

Food Protection and

Sanitation

- Food Protection Programs
 - Army Food Risk Management SOP
- Single Use Gloves



Support Personnel

- Preventive Medicine
 - Quarterly Inspections only; no Risk Management Memo on file

Food Service Personnel

- 92G Food Service Personnel
 - Not working within MOS



Facilities and Equipment

- Maintenance Request Register
 - DA Form 2405 not properly completed

- Food Service Equipment (FSE)
 - FSE exceeded life expectancy



Diner Survey Assessment Fort Anywhere, US Date 2010

Total Number of Surveys: 00
Total SIK-00 Total BAS-00



My Grade is



Frequency Used Per Week



Convenience of Dining Facilities



Rate your Dining Facility
(Speed of Headcount) 98%
rate this area as Good to
Excellent



Rate Your Dining Facility
(Friendliness of Servers) 100%
rate this area as Good to
Excellent



Rate Your Dining Facility
(Menu Variety) 100% rate this area as
Excellent



Rate Your Dining Facility
(Quality of Food) 97% rate
this area as Good to Excellent



Rate Your Dining Facility
(Cleanliness of Facility) 100%
rate this area as Good to
Excellent



Overall Evaluation Of My
Dining Facility 95% rate this
area as Very Good



Questions?
Comments?

Thanks for your support
during our visit
Joint Culinary Center of
Excellence